

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT PVHS Perumkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	598	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSSKulakkada	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	482	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DVNSSHSS Poovatoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	216	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DVHS Thalavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	216	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Puthoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	546	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Pattazhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	435	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SVMMHSS Vendar	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	483	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPGS Kottathala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	92	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Muslim LPS Kundayam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	109	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Kura	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	97	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Manjakkala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	102	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Meenam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	218	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt WLPS Pallickal east	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Pandithitta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G ovt V V LPS Panthaplavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	62	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Pattazhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	240	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt WLPS Pattazhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Poovattoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Poovattoor east	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Poovatoor west	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	124	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Thazhathuvadakku	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	72	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

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

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

School wise chart

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

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt WLPS Thazhathuvadakku	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Thekketherry	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt W LPS Thekketherry	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Vadacode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	39	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt WLPSVendar	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt WLPS Anthamon	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Inchakkadu LPS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	80	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt WLPS Kulakkada east	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt WPLS Kulakkada	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	40	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt BVLPS Manjakkala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSSKLPS Pallickal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	89	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt LPS Pidavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vendar LPS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Erathuvadakku	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	150	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Maloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	140	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt UPS Thalavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	151	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SVNSSUPS Attuvassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	220	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V V UPS Panthaplavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	43	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LFUPS puthoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	165	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Pauls UPS Pattazhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	150	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DVUPSThazhathukulakkada	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	136	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DVUPS Thekketherry	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	52	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DVUPS Vendar	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Manovikas spl school Puthoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHSS WESTKALLADA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	233	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		OR CTEMRHSS SASTHAMCOTTA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	172	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		JMHS SASTHAMCOTTA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	421	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHSS SASTHAMCOTTA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	174	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHSS SOORANAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	533	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHSS PORUVAZHY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	730	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VGSSAHSS NEDIYAVILA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	348	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SMHSS PATHARAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	364	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		JJHS AMBALATHUMBHAGOM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HS KARUVAMALA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		KRKPMBHS KADAMPANAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	424	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VIVEKANANDA HIGHSCHOOL FOR GIRLS KADAMPA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	438	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VHSS MANNADY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	15	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VIVEKANANDA LPS KADAMPANADU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	245	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AMLPS MANAKKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS ANAYADI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	97	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS AZHAKIYAKAVU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	137	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DVLPS IVERKALA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS KAMPALADY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS INCHAKKADU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	185	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS IVERKALA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	74	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS KANATHARKUNNAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	121	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS KARIMPINPUZHA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS KIDANGAYAM NORTH	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	69	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS KOICKALBHAGOM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	126	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS KOTHAPURAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	92	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PALLISSERICKAL LPS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	250	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GWLPS MANAMPUZHA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	27	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS MUTHUPILAKKADU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	89	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLVLPS MUTHUPILAKKADU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	465	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS NEDIYAVILA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	363	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS NILACKAL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS PANAPPETTY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	185	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS PERUVINCHASIVAGIRI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	121	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SKVLPS PORUVAZHY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PSPTMLPS SOORANAD NORTH	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	511	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS THENNILA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	235	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS THURUTHIKKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHVLPS UDAYAMMUKAL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	129	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS WESTKALLADA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	197	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GWLPS IVERKALA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	21	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS ERAVICHIRA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	222	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS KARIMTHOTTUVA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	37	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS SOORANAD NADUVIL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	160	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST MARYS LPS SASTHAMCOTTA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	138	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GUPS EDAKKADU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	241	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GUPS KUMARANCHIRA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	224	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNVGUPS IVERKALA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	200	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SPMUPS AYIKKUNNAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	143	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST ANDREWS UPS KANATHARKUNNAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GUPS VALIYAPADOM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	170	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DVNSSUPS IVERKALA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	158	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MTUPS THURUTHIKKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	103	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSNSPMUPSPATHARAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	668	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSS UPS MUTHUPILAKKADU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	45	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ONAVILAUPS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	46	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		RKUPS ANAYADI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST THOMAS UPS SOORANAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	95	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		TKDMUPS ANAYADI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	150	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MANOVIKAS SPECIAL SCHOOL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	146	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V V H S S Poredom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	130	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt M G H S S Chadayamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	156	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Manjappara H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	12	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S Poonkodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	238	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt H S S Kadakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	409	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt H S S Kummil	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	574	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M M H S S Nilamel	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	180	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S N H S S Chithara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt H S S Chithara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	538	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C P H S S Kuttikkadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	220	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Chithara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	555	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G T L P S Edappana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Town L P S Kadakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	203	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Keezhthoni	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kottukkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	126	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Muthayil	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G W L P S Peringadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	83	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Veykal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	82	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Almanar	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	187	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Chakkamala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	32	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K V L P S Chithara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	61	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L M L P S Edathara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	55	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L M L P S Karakkadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	55	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		J L P S Kurakkodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	196	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Mancodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	145	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Mathira	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Parayadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	80	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S K V LPS Kuriyode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Mukkada	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	179	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M S C L P S Malapperoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	72	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S N V L P S Pullupana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		T I S L P S Poovathoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	121	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S S V N S S L P S Poredom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S V L P S Poonkode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	127	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Thachonam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	111	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Vayyanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	174	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L M L P S Venkittakuzhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	38	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Chadayamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	542	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Kadakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1142	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Nilamel	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	685	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Thoottickal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	98	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Vellooppara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	589	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		U P S Ayirakuzhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	104	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ex Service Man s U P S Attupuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	124	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		U P S Kottukkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	137	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		U P S Kattampally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	171	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		U P S Arippa	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	195	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		U P S Kuttikkadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	296	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M S U P S Manjappara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	135	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		U P S Mankadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	373	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K V M U P S NILAMEL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	395	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L M U P S Nilamel	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	103	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		U P S Pezhumoodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	127	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Mildred s U P S Thrikkannapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	284	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		I P M U P S Veykal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	170	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		RVHS Valakom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	330	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Anchal West	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	739	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Karukone	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	448	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Jawahar HS Ayoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	48	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Anchal East	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	265	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AMMHS Karavalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	372	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NGPMHS Venchempu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	188	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MTHS Channappetta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	191	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Yeroor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	240	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Matha HS Vilakkupara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	68	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Aylara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		BMGHS Kulathupuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	131	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		All Saints HS Puthayam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AKMHS Thadicadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	62	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Vayala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	128	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Kulathupuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	98	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VHSS And HSS Thadicadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Nettayam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	341	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Jawahar HS Edamulakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	105	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HS Koovakkadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Agasthiyacode New L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Agasthiyacode Old L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Alayamon New L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	187	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Anchal G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	405	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Archal G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Aylara G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	86	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ayur G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Cherukara R G M L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Edayam G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	172	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Aerom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kadamancodu Tribal L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kantanchira W L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	105	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karavaloor G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	342	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kelancavu Timil L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	46	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mathra S V L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	135	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Neelammal W L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Panayam W L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Pazhayeroor G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	65	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Perumanoor G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	63	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Peringalloor G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	75	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Podiyattuvara G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	35	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Rosemala G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	48	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thadicadu G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	297	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Venchempu G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Villumala Tribal L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Yeroor G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	380	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ayiranalloor L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	65	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chempakaramanaloore St Therases L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chozhiyacodu L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Edamulakkal M S C L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	74	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kulathupuzha E S M Colony L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	116	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Manalil M G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	199	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Manoor L M S L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	45	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Moongodu M T S S L PS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ozhukuparakkal G P L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	76	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Pathady P P T M L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	207	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vilakkupara L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Edamulakkal G L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	279	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Anakkulam G W U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chariparampu G U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	148	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kulathupuzha G U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	625	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vadamon G U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ayoor St George U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	244	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Marthandamkara L And U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Moongodu S M U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	183	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vayala N V U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	976	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Alayamon M T U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	102	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Anchal B V U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	108	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Aylara U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	98	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ayoor J U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	92	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kulathupuzha A P N M C M S U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	350	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Pullamcodu U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	161	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karunya school Ayoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	52	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SAM OOMMEN MEMORIAL TECHNICAL HIGH SCHOOL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Stephans HS Pathanapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	818	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHS Edathara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	375	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Nadukkunnu HS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	105	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GDHS Piravanthoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	62	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MTGHS Pathanapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	743	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Boys HS Punalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	280	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Girls HS Punalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	270	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		TCNMHS Nedumpara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	90	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marys HS Ariyancavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHS Punalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	245	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHS Valiyakavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	95	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHS Achancovil	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	237	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NSVHSS Valacodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	223	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HS Chemmanthoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	250	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vilakkudy MMHS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	125	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		APPMHS Awaneeswaram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	505	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHS Punnala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	350	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHS Ottakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	146	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Goretti HS Punalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	676	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Edamon HS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	76	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNTHS Punalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Aickarakonam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	45	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Ariankavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	163	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GWLPS Aruvithara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Avaneeswaram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GWLPS Avaneeswaram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Chekom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	14	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Edamon	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GNewLPS Edamon	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	88	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Elikkatoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	45	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Kamukumchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	40	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GNewLPS Kamukumchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Karavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Kariyara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	61	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GWLPS Kariyara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Kazhuthurutty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	60	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Kunnicothu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	65	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Kuthirachira	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	60	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Nellipally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	120	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Pathanapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	127	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HBMGLPS Pathanapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPGS Punalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	127	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GTownLPS Punalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Thenmala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Valacodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	35	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Vanmala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Vilakkudy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	256	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Vilakkuvetom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Arampunna	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	105	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Shaliacary Estate LPS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MSC LPS Chempanaruvy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		TVTM LPS Elampal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	38	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Kelankavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DB LPS Mampazhathara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	27	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SVK LPS Ottakal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	122	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MT LPS Pathanapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	340	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Johns LPS Punalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	485	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Tholicodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	252	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LPS Urukunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	76	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GUPS Elampal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	200	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GUPS Maniyattu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	112	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GWUPS Ottakal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GUPS Piravanthoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	443	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GUPS Poomkulanji	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	69	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PMGUPS Punalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	227	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marrys UPS Aryankavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	230	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		UPS Edamon	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	214	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		UPS Kamukumcherry	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PNKM UPS Karavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	70	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		RBM UPS Kariyara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	132	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Gregorious UPS Kuttikonm	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Marrys UPS Piravathoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	23	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SN UPS Piravathoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VO UPS Punalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	129	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DB UPS Vilakkudy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	68	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MGLC Venture	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	12	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M G L C Mullumala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	4	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Seirei Asha Bhavan	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	72	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GANDHI BHAVAN SPL SCHOOL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	210	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Cheriazheekal Govt V H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	176	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Clappana S V H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	594	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kuzhithura Govt F H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	202	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karunagappally B H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	466	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karunagappally Girls H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	857	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ayanivelikulangara J F K M H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	375	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thazhava Govt A V Boys H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	814	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thazhava Govt Girls H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	555	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thodiyoor Govt H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	236	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kulasekharapuram Govt H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	923	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Pavumba H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	151	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Madathil B J S M H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	506	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vayanakom V H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	27	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karunagappally Govt H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	604	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Oachira Govt H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	251	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHS Azheekal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	349	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Alappadu L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	96	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vavvakkavu L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	204	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Cheriazheekal L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	175	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karunagappally Muslim L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karunagappally Town L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	234	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kottamppally L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	86	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kulasekhapuram W L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	86	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K V Prayar L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Manappally L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	321	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Maruthoorkulangara L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	139	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Memana Muslim L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Srayikkadu H W L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	141	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thazhava A V L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	763	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thazhava North L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	159	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thazhava North Kuthirapanthy L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	275	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thodiyoor L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	142	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thodiyoor North L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	104	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Valiyakulangara L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	143	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vengara L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	170	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vengara W L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	69	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Adinadu South Muslim L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	559	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Azheekal R C E L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	19	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ClappanaC M S L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	71	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kannetty C M S L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	99	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kozhokode S N V L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	115	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Njakkanal C M S L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	53	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Punnakulam St Gregorious L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	164	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Puthentheruvu Al Syed L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	333	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ideal L P S Thazhava	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	120	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thodiyoor S N V L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	241	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thodiyoor A V K M M L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	225	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thazhava S N L P S Pavumba	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	65	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kozhikodu L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	203	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Pandarathuruth L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	103	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Madathilkarazhama L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Alappaduthura L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Varavila L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Clappana St Joseph s U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	313	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Cheriazheekal K V K V M U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Manappally S V P M NSS U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	168	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Muzhangodi L V U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	650	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MaruthoorKulangara S N U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	359	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AMRITA U P S Pavumba	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	681	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thodiyoor U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	43	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Adinadu U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	731	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karunagappally U P G S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1025	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kozhikode S K V U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	464	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Nambaruvikala W U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	113	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Padayanarkulangara W U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	264	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thodiyoor S P S S U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	242	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Punnakulam SNTV Skt U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	337	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Changankulangara S R V U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	454	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kulasekhapuram U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	157	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Njakkanal S P M U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	120	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Pavumba P G N M U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	117	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Manovikas Thazhava	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chavara Govt Boys H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	360	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chavara Govt Girls H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	111	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Panmanamanayil Govt H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	448	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Gukhanandapuram H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	143	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vadakkumthala S V P M H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	520	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kadappa Govt L V H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	502	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MSHSS Mynagappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	286	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MSHS FOR Girls Mynagappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	283	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Neendakara St Agnes H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	264	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S for Boys Thevalakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	385	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT HSS Ayyankoickal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	165	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST Antony s HS Koiviala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	210	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thevalakkara Girls H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	449	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kottamkulangara Govt V H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	514	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Arinalloor North	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	96	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Ayyankoikkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	271	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L V L P S Chavara south	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	288	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		D V L P S Vadakkumthala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	215	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kamankulangara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	350	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kovoov	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	434	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kuttivattam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	95	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Mukundapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	533	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Mottakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	109	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Mynagappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	97	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Panmanamanayil	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	501	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Puthukadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	99	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S C V L P S Mynagappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	258	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Thevalakkara East	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	49	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V V G M L P S Vengai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	67	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C M S L P S Kollaka	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	122	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C M S L P S Thevalakkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	106	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ICS LPS Edavanassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	217	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K M J L P S Kuttivattam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	167	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L V L P S Neendakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	8	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M L P S Palakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	242	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mulakkal L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	482	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S I L P S Mullikkala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	203	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S KV L P S Mynagappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST Aloysious L P S Vadakkumthala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST Antony s L P S Koivila	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	61	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St John s L P S Njaramoodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Sebastian s L P S Neendakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	258	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Neenadakara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	12	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S M V L P S Thevalakkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	111	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Legorious L P S Kovilthottam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	116	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Joseph s L P S Karithura	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST Joseph s L P S Mamukil	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Augustine s L P S Thalamukil	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N S S L P S Vadakkumbhagam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	38	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Anuvelil	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	270	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A S G U PS Puthnthura	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	163	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GOVT U P S Chavara South	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	670	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Chavara Mukkuthodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	503	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Chittoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	517	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Kizhakke Thevalakkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K U P S Kottukadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	322	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P S P M U P S Madappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	241	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St George U P S Arinalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	55	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		U P S Kovoov	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	526	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S K V U P S Mynagappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	205	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S C V U P S Mynagappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	358	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		I I U P S Naduvilakkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	325	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karuna Spl School Sankaramangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karuna Spl School Chavara South	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Holy Cross Pratheeksha Spl School	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	89	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mangad G H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	186	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Koickal G H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	315	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Prakkulam N S S H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	265	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ashtamudy Govt H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	208	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kollam Govt Boys H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	134	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kollam Govt H S West Kollam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	136	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Anchalummoodu G H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	838	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thrikkaruva S N V Skt H S Perinad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kollam Craven LMS H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	129	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Uliyakovil T K D M	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kollam St Alosius H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	611	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kollam H S S Krist Raj	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	533	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ayathil V V H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	325	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kollam H S S Vimala Hridhaya	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	815	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kollam Govt Girls H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	71	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Neeravil SNDPYH S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	227	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sakthikulangara St Joseph H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	154	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Valathungal Govt Boys H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	250	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Eravipuram St Johns H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	378	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Valathungal Govt Girls V H SS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	210	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vallikeezhu Govt H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	753	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Eravipuram Thattamala GV H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	320	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chathinamkulam MSM HSS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	661	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kollam SN Trust H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	76	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Anchalumood	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	511	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P G S Kollurvila	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	213	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P B S Kollurvila	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S L P S Mangadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	128	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mundakkal East L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Neeravil L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	96	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mundakkal L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P G S Perinadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	154	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Prakkulam L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	214	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Valathungal L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	199	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S L P S Westkollam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	138	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Joseph s L P S Aravila	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Balika Mariyam L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	965	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Cantonment L M S L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	25	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kadavoor L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Leons L P S Sakthikulangara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	61	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Harijan L P S Kilikolloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	165	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LMS L P S Kilikolloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	35	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		D V L P S Manacad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	96	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V M L P S Maruthady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	24	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mohammaden L P S Kollam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H F L P S Mukkadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L M S L P S Pattathanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	17	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Joseph s Convent L P S Tuet	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	435	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		I J L P S Pallithottam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	165	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H F L P School Tuet	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	158	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S N L P S Sakthikulangara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	42	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		R C L P S Thankasseri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	140	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Patric L P S Thankasseri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	9	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L F L P S Kadappakkada	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	169	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		D B L P S Thirumullavaram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	28	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thrikkaruva Panchayat L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	40	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antony s L P S Thillery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	42	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vadakkevila Panchayat L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S H L P S Vadakkum Bhagam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	222	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kavaravadakkethil L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Murunthaveli L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	60	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		D B L P S Asramam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kannimel A V L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	63	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Joseph s L P S Mangadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	13	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Njarakkal L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C V M L P S Thanny	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	65	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thrikkadavoor L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	117	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Uliyakovil L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	48	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Kavanadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	164	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Kureepuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	458	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt S N D P U P S Pattathanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	760	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Town U P S Kollam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	312	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K V U P S Asramam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St George U P S Kadavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antony s U P S Kandachira	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N S S U P S Malayali Sabha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K V S N D P U P S Uliyakovil	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St John s U P S Thirumullavaram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	383	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antony s U P S Vaddy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	203	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K P M N S S U P S Bharanikavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	265	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Joseph s U P S Valiyakada	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	203	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Inchavila U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	127	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P M N M U P S Mundakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	38	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt TTI Kollam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	161	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vimala Hridaya Spl School Kollam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	90	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vikas Bhavan	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt H S S Bhoothakkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	602	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chempakassery HSS Bhoothakkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	120	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chathannoor N S S H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	164	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Adichanalloor P H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	72	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chathannoor Govt H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	459	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Nedumgolam Govt H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	215	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Uliyanad Govt H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	504	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kalluvathukkal P H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Parippally A S H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	605	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ezhippuram H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	228	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kottappuram H S Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	176	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kottiyam C F H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	145	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mukhathala M G T H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	144	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mayyanad H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	438	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Paravoor SN V G H S Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	409	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Vellamanal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	334	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kottiyam N S M H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	493	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Paravoor Govt H S S Thekkumbhagom	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	389	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kannanalloor M K L M H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	340	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mylapur AKM H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	117	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chirakkara Govt H S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	481	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SNTHSS Chathannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	120	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Aduthala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	99	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Bhoothakkulam North	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	138	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Bhoothakkulam south	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	139	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Chathannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	170	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Cheriya	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	49	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Edanadu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	81	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S kaithakuzhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	60	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Eravipuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	530	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S kalluvathukkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	386	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Karimpaloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Koipad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	71	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Koonayil	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	227	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kottappuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	418	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Sasthamkovil	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	112	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Mylakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	136	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Mukhathala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	312	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Ozhukkupara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	146	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P G S Paravoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	73	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S parippally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	247	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Alumood	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	74	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DV L P S Bhoothakkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	186	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L M S L P S Chathannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	131	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Chenthippil	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	194	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Ezhippuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	126	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L M S L P S Kureepally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	104	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L M S L P S Mayyanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Vazhappally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	307	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GVP L P S Vettilathazham	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	175	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Sales L P S Kannanalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	65	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Mary s L P S Pullichira	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	114	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Meenadu L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	97	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Kanicheri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	63	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Kalackode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	202	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Kurumandal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	211	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Paravur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	167	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Velamannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	232	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Adichanalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	369	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Georges U P S Chathannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	474	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chempakassery U P S Bhoothakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	608	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Paravur Municipal Ayiravally U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	53	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mylakkadu Panchayath U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	211	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N V U P S Kizhakanela	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S kakkottumoola	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M G U P S Kannanalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	447	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P V M U P S Perayath	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	433	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S Y Skt U P S Polachira	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Muslim U P S Thazhuthala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	623	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S V R L P S Elamkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S M V U P S Chathannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		U P S Kalluvathukal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	302	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K K P M UPS Varinjam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	185	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		D M J U P S Vilavurkonam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N S S U P S Mukhathala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	317	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K J M D B U P S Parippally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		CFTTI Kottiyam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	162	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K P S P M H S East Kallada	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Margret H S Kanjirakode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	387	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ShivaramN S S H S Karicode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	301	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C V K M H S East Kallada	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	140	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M M H S Uppoodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	275	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		R S M H S Pazhangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	61	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S Keralapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	135	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M G D Boys H S Kundara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	304	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M G D Girls H S Kundara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	260	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N S S H S Perayam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	9	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Joseph H S Padappakkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	130	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys H S Kanjirakode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	83	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt HSS Pallimon	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	214	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt H S Perinad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M V GH S S Peroor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	409	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt H S Perungalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S Vellimon	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	21	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S N S M H S Elampalloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	245	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Michles VHSS Kumbalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		T K M HSS Karicode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	154	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHS Panayail	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	510	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S East kallada	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	118	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Karicode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	418	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M G L PS Koduvila	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kottamkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	61	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kuzhiyam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Meeyannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	188	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Mulavana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	60	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Mundrothuruthu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	53	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Muttakkavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	136	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Nedumpana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	49	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Pallimon	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	105	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Padappakkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	107	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Panayam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	96	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M V G L P S Peroor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	603	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G W L P S Perinad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	138	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Perumon	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	145	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Perumpuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	190	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S R V G L P S Perumpuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L F L P S Chemmakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L M S L P S Chittumala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	88	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M N C M L P S Elavoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	137	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antony s L P S Kanjiracode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	83	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Margaret s L P S Kanjiracode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	200	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Mary s L P S Kumbalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	14	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Kuriakkose L P S Kundara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas L P S Kundara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Jeelani L P S kundumon	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	154	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P S Mampuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	308	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MT L P S Mukkoodu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SS L P S Mulavana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Bethel L P S Mundrothuruth	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	134	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N C M L P S Muttam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	191	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L P G S Nedumpana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	164	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Pazhagalam L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M T L P S Perayam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	181	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L M S L P S Perinad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	75	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M T L P S Perumpuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	75	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Pezhumthuruth L P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S K V L P S Punukkannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K G V U P S kundara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	626	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Nallila	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	420	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Mukkood	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	153	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Pazhangalam west	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	141	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Vellimon	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	161	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S K V U P S Chemmakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	13	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P M N M U P S East Kallada	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	159	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S N M U P S Kandachira	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S C D U P S Kottamkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	320	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B E T U P S Kundumon	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P K J M U P S Mulavana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	149	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V S U P S Mundrothuruthu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	45	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Nedumpana U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	119	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		KKV U P S Muttakkavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	255	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Francis U P S Koduvila	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S R K S T U P S Perumon	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M G U P S Perumpuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	90	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		U P G S Punukkannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	734	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N S S U P S Punukkannoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	65	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vellimon U P S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	29	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S A B T M U P S Kureeppally	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	507	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Badhariya U P S V elichikkala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	156	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		KOLLAM	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Paul	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	70	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	